

THE ALFRED
TENNYSON

SET LUNCH MENU
2 COURSES £27

STARTERS

Heritage beetroot soup, sheep's yoghurt, cucumber & dill dressing

Chilli salt squid, smoked chilli & lime dressing

Crispy courgette flower, Bosworth ash goat's cheese, chickpea shoots

MAINS

Lyme Bay market fish

Dry-aged beef burger, bbq sauce, smoked cheddar & pickled gherkins

Grilled baby violet artichokes, Pink Fir potato, samphire, rocket pesto

SIDES £4 each

Fries, plain or with truffle & parmesan

Heirloom tomatoes, mozzarella, baby spinach, balsamic

Spring onion potato mash

Steamed broccoli, chilli dressing

Mixed leaves, mustard dressing

THE ALFRED
TENNYSON

SET LUNCH MENU
3 COURSES £31

STARTERS

Heritage beetroot soup, sheep's yoghurt, cucumber & dill dressing

Chilli salt squid, smoked chilli & lime dressing

Crispy courgette flower, Bosworth ash goat's cheese, chickpea shoots

MAINS

Lyme Bay market fish

Dry-aged beef burger, bbq sauce, smoked cheddar & pickled gherkins

Grilled baby violet artichokes, Pink Fir potato, samphire, rocket pesto

SIDES £4 each

Fries, plain or with truffle & parmesan

Heirloom tomatoes, mozzarella, baby spinach, balsamic

Spring onion potato mash

Steamed broccoli, chilli dressing

Mixed leaves, mustard dressing

PUDDINGS

Tres leche & coconut cake, English strawberries

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, cherries, malted milk parfait

Please inform our staff if you have any dietary or allergen requirements

THE ALFRED
TENNYSON

SET MENU I £39

STARTERS

Heritage beetroot soup, sheep's yoghurt, cucumber & dill dressing

Yorkshire quail, caramelised onion, frisse & pickled cherries

Crispy courgette flower, Bosworth ash goat's cheese, chickpea shoots

MAINS

Pan-fried hake, fennel, heirloom tomatoes, crayfish & herb dressing

Castlemead chicken breast, girolles, baby onions, English peas, tarragon sauce

Grilled baby violet artichokes, Pink Fir potato, samphire, rocket pesto

PUDDINGS

Tres leche & coconut cake, English strawberries

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, cherries, malted milk parfait

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THE ALFRED
TENNYSON

SET MENU 2 £46

STARTERS

Heritage beetroot soup, sheep's yoghurt, cucumber & dill dressing

Yorkshire quail, caramelised onion, frisse & pickled cherries

Crispy courgette flower, Bosworth ash goat's cheese, chickpea shoots

Rare-seared yellowfin tuna, charred watermelon, avocado & sea herbs

MAINS

Pan-fried hake, fennel, heirloom tomatoes, crayfish & herb dressing

Castlemead chicken breast, girolles, baby onions, English peas, tarragon sauce

Grilled baby violet artichokes, Pink Fir potato, samphire, rocket pesto

Cardington grass-fed beef rib eye, Guinness onions, fries, blue cheese sauce

PUDDINGS

Tres leche & coconut cake, English strawberries

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, cherries, malted milk parfait

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THE ALFRED
TENNYSON

SUNDAY SET MENU £38

STARTERS

Heritage beetroot soup, sheep's yoghurt, cucumber & dill dressing

Yorkshire quail, caramelised onion, frisse & pickled cherries

Crispy courgette flower, Bosworth ash goat's cheese, chickpea shoots

MAINS

Miller of Speyside dry-aged beef sirloin

Castlemead chicken, stuffing

Hebridean lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Tres leche & coconut cake, English strawberries

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Valrhona chocolate & peanut mousse cake, cherries, malted milk parfait

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